

Jacobsdal Pinotage 1998

Dark, deep ruby. Intense berry fruit and plum flavours carry through onto palate. Oak flavours, subtle and well integrated, complements this rich, well structured, fruity wine.

variety : Pinotage | Pinotage

winery : Jacobsdal Estate

winemaker : Cornelis Dumas

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.65 ta : 5.6 g/l

pack : Bottle

in the vineyard : The pinotage variety is unique in South Africa. Jacobsdal Pinotage, a fine example of this variety, is produced from older vines which lend character to the wine. It is a wine of stature and complexity - particularly fruity, and an easy-drinking red wine with not too much tannin. Dry, medium-full and delicately rounded. The nose reveals spicy and delicate herbal notes. Elegant and velvety soft, with a rich bouquet so distinctive of the Pinotage cultivar. A solid streak of mulberry and oak spice persists, rounding of the wine beautifully. A wine to be shared with friends, and ideal when served with all meat dishes, including roast chicken, casseroles and hearty soups.

The 20 hectare pinotage vineyards of Jacobsdal (all bush vines) face southwest and were established 140m above sea level in soil with a sandy/loam structure with yellow clay as base. These soils have good drainage and water retention properties which allow the grapes to be produced under complete dryland conditions. The vines were predominantly between 25 and 35 years of age during the vintage year.

about the harvest: The grapes were picked by hand when full-ripe, with a sugar level varying between 24° and 25° Balling from 6-16 February. The average yield was 7 tons per hectare.

in the cellar : The juice was allowed 4-5 days skin contact, fermenting in open tanks. No commercial yeast was used and fermentation was allowed to develop spontaneously from the natural yeast cells on the grape skins. The cap was regularly punched into the juice by hand using long wooden poles with cross bars to extract colour, flavour and tannin. At 8°-10° balling the juice was separated from the skins and only the free-run juice was used for the Estate wine. Fermentation was completed in closed tanks and after the secondary malolactic fermentation (also allowed to start spontaneously) the wine was racked from the lees. The young wine was matured in small casks of French oak for 12-18 months.

